

## **Crab Cakes**

1 can jumbo-lump crabmeat  
2 tbsp finely chopped pimentos  
1 tsp Dijon-style mustard  
1 tsp freshly chopped basil  
1 egg beaten  
1/2 -3/4 cup Japanese-style (Panko) bread crumbs  
1 tsp Old Bay seasoning  
1 tbsp mayo  
Juice of 1/2 a lemon

Mix all ingredients together in a medium sized bowl. With a slotted spoon, drain off most of the liquid and form into small patties. Preheat in a Teflon pan. Finish in the oven at 325° until hot.